

GREEN CHILE ICE CREAM

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Have you ever wanted to taste something totally crazy, and were just afraid to go looking to find it? Looking for a new summer favorite with Green Chile?

Well, do we have a recipe for you to try in your own home! Maybe check off a bucket list item while you're at it!

You may be thinking; "Why would I put two AMAZING yet opposite ingredients together, to end up possibly destroying it?"

Well you've got to admit...you are at least curious!

Give it a try. Get Brave, Get Bold, and Get [these Green Chiles](#) to add to your sweet treat!

This Recipe was modified from [Farmers Market of Grapevine](#)

Ingredients

- 2 Cups Whole Milk
- 1 Cup Heavy Cream
- 3/4 Cup Granulated Sugar - divided use
- 2 Vanilla Beans - split lengthwise
- 1 bag [New Mexican Connection Green Chiles](#)
- 4 Egg Yolks
- 1/2 teaspoon Pure Vanilla Extract

Makes about 4 cups of ice cream

Directions

1. Prepare the green chile by peeling it, de-seeding it, and dicing it very fine
2. In a saucepan, scald the milk, cream, 1/2 cup of sugar, vanilla bean (pod and seeds) and half the [New Mexican Connection Green Chiles](#), stirring constantly.
3. In a small bowl, whip the egg yolks with the remaining sugar until it is smooth.
4. Pour about a third of the scalded liquid into the egg mixture and mix well.
5. Add that back to the saucepan.
6. Cook over low heat until it is thick.
7. Strain mixture into a bowl
8. Add the vanilla extract.
9. Place the mixture in the refrigerator and chill completely.
10. Place in an ice cream maker and freeze according to the directions listed in your Ice Cream Maker Guide.
11. When it's about half frozen, about 10 minutes into the process, add in the remaining [Green Chiles](#), diced very fine.

If you are the slightest bit curious, give it a try and find a new way to use your [favorite green chile](#).